



WOOLOOMOOLOO[®]
steakhouse

TSIM SHA TSUI EAST

Christmas Dinner Menu

24 & 25th of December 2024

APPETISER 頭盤

(select one 選擇一項)

Pan Seared Foie Gras

Brioche Toasted & Aged Balsamic (Add Supplement HK\$48)

香煎鵝肝多士, 黑醋醬 (另加港幣 \$48)

Hokkaido Scallop Carpaccio

Preserved Lemon Gremolata

北海道帶子薄片醃漬檸檬香草醬

King Salmon Confit

Crème Fraiche & Gold Tobico Cream Sauce

慢煮帝王三文魚法式酸忌廉, 金魚籽忌廉汁

Cream of Mushroom Soup

Truffle Oil & Parmesan Cheese

奶油蘑菇濃湯黑松露菌油, 巴馬臣芝士碎

MAIN COURSE 主菜

(select one 選擇一項)

Australian 200-days Rib Eye (340g)

Watercress & Beef Jus

200 日穀飼肉眼牛扒(340g) 西洋菜, 紅酒汁

Pan Seared Spanish Cod

Saffron Leek Coulis

香煎鱈魚藏紅花大蒜忌廉汁

French Spring Chicken

Chestnut Stuffing & Cranberry Gravy

法國春雞 栗子餡, 小紅莓醬汁

New Zealand Lamb Chops

Mustard Herb Crust & Rosemary Infused Jus

紐西蘭羊扒 芥末香草碎, 迷迭香汁

Australian 350 Day M6 Wagyu Sirloin (340g)

Watercress & Madeira Sauce (Add Supplement HK\$120)

澳洲和牛西冷扒 (340g) 西洋菜, 馬德拉紅酒汁 (另加港幣 \$120)

SIDES 配菜

(select one - suitable for sharing 選擇一項)

Truffle Creamy Mashed Potato 黑松露菌薯蓉 | Grilled Asparagus 美國蘆筍

DESSERT 甜品

Red Velvet Cake

Meringue

紅絲絨蛋糕 蛋白霜

Freshly Brewed Coffee or Tea 即磨咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+20) Cocktail of the Month (+80)

+\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或 +\$80 升級至 當月特調雞尾酒

WINE PAIRING THREE (3) GLASSES 三杯餐酒配搭另

(add on \$240 另加港幣 \$240)

HK\$888 per person + 10% service charge

每位港幣 \$888 另收加一

